
. INDIAN WEDDING PACKAGE.

LUNCH

\$100++ per person [January – August]

\$105.00++ per person [September – December]

Valid from Fridays to Sundays, Public Holidays and Eve of Public Holidays - 2012

Min 250 & max 540 persons for Grand Ballroom

Min 120 & 144 persons for Topaz Room

DINNER

\$110.00++ per person [January – August]

\$115.00++ per person [September – December]

Valid from Monday to Thursday –2012

Min 250 & max 540 persons for Grand Ballroom

Min 120 & 144 persons for Topaz Room

\$125.00++ per person [January – August]

\$130.00++ per person [September – December]

Valid from Fridays to Sundays, Public Holidays and Eve of Public Holidays –2012

Min 350 & max 540 persons for Grand Ballroom

Min 120 & 144 persons for Topaz Room

- ☞ *A Sumptuous Northern Indian Cuisine buffet spread specially created by our master chefs*

- ☞ *Complimentary 3 platters (12 pieces each) for a Topaz Wedding or 6 platters (of 12 pieces each) for a Ballroom Wedding of pre dinner Cocktail Canapés to be served butler style during cocktail reception, applicable only for Weekday Wedding Dinner*

- ☞ *Complimentary welcome mocktail "Sheraton Delight" served butler style & free flow of soft drinks during cocktail reception*

- ☞ *Free flow of soft drinks, mixers, coffee and tea upon commencement of lunch/ dinner*

- ☞ *1 Complimentary bottle of Champagne for champagne pouring ceremony*

- ☞ *Complimentary 1 barrel of 22.7litres Carlsberg Draught Beer for a Topaz Wedding and an additional barrel for a Ballroom Wedding with a minimum of 350 persons guaranteed*

- ☞ *Complimentary 1 Bottle of House Wine per confirmed table (of 12 persons each)*

- ☞ *Waiver of corkage charge for wines that are purchased from our listed wine suppliers and no corkage charge for all duty paid hard liquors*

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WITH OUR COMPLIMENTS

- ☞ *Choice of 5 exclusive themes that comes complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that creates a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed Wedding cake for the cake cutting ceremony. A complimentary 1 Kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite Wedding favors for your guests and an elegant guest signature book*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.*
- ☞ *Complimentary 1 night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery & waterfall at the Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person*

***Prices are subject to 10% service charge and prevailing government taxes, and are subject to change without prior notice.
An additional of \$5.00++ per person is required for auspicious dates as determined by hotel.
Package details and menu are subject to change without prior notice.**



.INDIAN BUFFET MENU.

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APPETIZER

Vegetarian Samosas
Paneer Tikka (Roasted Marinated Cottage Cheese with Peppers)
Chana Chiligozoa (Salad of Chick Peas with Pomelo)
Cheese & Roma Tomato
Mixed Garden Salad

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DRESSING & CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental, Herbs Croutons, Papadum Chips,
Sweet Mango Chutney, Raitha, Lemon Pickle, Green Chilli Pickle Soup

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SOUP

Tomato Shorba (Indian Tomato Soup)

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MAIN DISHES

* Please choose 6 items from below for lunch buffet
& 7 items from below for weekday dinner buffet

Jeera Rice
(Cumin Flavoured Basmathi Rice)

Naan (Plain/ Garlic)
(Tandoor Baked Indian Bread)

Patrani Machi
(Roasted Fish Fillet in Coconut Chutney Marination)

Palak Paneer
(Cottage Cheese with Spinach)

Aloo Ghobi
(Cauliflower & Potato in Cumin Tomato Sauce)

Murgh Makhani
(Boneless Butter Chicken)

Prawn Masala
(De-shelled prawns cooked with spices)

Rogan Josh
(Mutton in Spicy Cashewnut & Tomato Gravy)



.INDIAN BUFFET MENU.

DESSERT/ SWEETS

Rasmalai
(Cardamon Flavoured Milk Dumplings)

Gulab Jamun
(Deep Fried Milk Dumplings in Saffron Syrup)

Assorted Nonya Kueh

Mango Pudding

Assorted Tropical Fresh Fruit Platter



The following is included for a weekend wedding dinner:

Ice Cream
(Chocolate / Vanilla/ Strawberry)



Add on at \$5.00++ per person:

Chocolate Fondue with condiments

